

# Press-Telegram *Southland*

LONG BEACH, CALIFORNIA, SUNDAY, DECEMBER 25, 1949

## MAGAZINE Section



—Photo by H. A. Melvin, Press-Telegram Staff Photographer.

Who likes Santa Claus? Marilyn Hughes does, for one, as she gives merry old St. Nick a great big hug. James G. (Jimmy) McGarrigle portrays 'you know who.'



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VOL. 7 NO. 47

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**PACIFIC SUNDAY  
MAGAZINES**

FRED TAYLOR KRAFT,  
Magazine Editor

## MERRY CHRISTMAS



## SOUTHLAND *Christmas* OF OTHER DAYS



—Photo Courtesy of Title Insurance and Trust Co.

Gay Christmas parties were held many years ago at the Banning home (just removed to make room for a modern freeway) on Old Fort Hill in Los Angeles.

By Mayme R. Krythe

**E**VEN IN the early 1850s, when Los Angeles had only about 3000 inhabitants, Christmas and New Year's Day were celebrated with much gaiety—visiting, eating and drinking. On Jan. 4, 1855, the Los Angeles Star described these holidays:

"The Christmas and New Year festivities are passing away with the usual accompaniments, namely, bullfights, bell ringing, firing of crackers, fiestas, and fandangoes. In the city, cascarones commanded a premium, and many

were complimented with them as a finishing touch to their headdress."

It was the custom for devout Spanish Californians to attend midnight mass at the old church, still standing on the Plaza, the Church of Our Lady, Queen of the Angels. Also on that evening, the play "Los Pastores" (the Shepherds) was given by men and boys who had practiced at the Casa de Los Feliz in what is now Griffith Park. The characters consisted of the Virgin Mary, Joseph, the Angel, St. Eliza-

beth, a hermit, Bartholomew, Satan, the lame devil, the three kings, and La Hila.

**T**HE SHEPHERDS, singing the Noel, would approach the Plaza, where they were invited by such early families as the Bannings, Avilas, Lugos, Del Valles, Picos, and Cabrillos, to enter their homes and perform their pageant. The play was also given at the palacio of Abel Stearns, whose beautiful young wife, Arcadia, presided over the Stearns home at the corner of Main and Arcadia Sts. The players repeated their performances at town homes and outlying haciendas each evening until the Feast

of the Three Kings-Twelfth Night, Jan. 6.

In 1857 the first Christmas tree in Los Angeles was planned and decorated by an Englishman, Dr. Carter, and his wife. The Carters lived in an adobe on Main, between First and Court Sts., and were noted for their hospitality and musical ability. This Christmas party especially honored the children, who were delighted with the lighted and gaily decorated tree. Dr. Carter appeared as Santa Claus and distributed gifts. Then the guests enjoyed singing, instrumental music, games and dancing. About midnight, supper was

served; everyone had such a good time that the party did not break up until Christmas morning.

As years passed, the holiday festivities increased, and during the 1870s large trees were decorated for the children in various churches. Often Christmas parties were given in the old Turnverein Hall, with music, readings, tableaux, refreshments and dancing. The local hotels, too, always put on special dinners, such as the following reported in the Star:

"At the Bella Union the proprietors, with their usual liberality, spread a dinner worthy of the occasion. Sea and land

were under contribution, and fowls, wild and tame, were sacrificed in honor of good old Christmas. The tables were laid in very handsome style, bouquets ornamenting the tables and vases of flowers occupying the center, and the arrangements reflected great credit on the polite and attentive steward."

Some years later, after the Bella Union had changed its name to the Clarendon, the Los Angeles Express carried this item:

"The Christmas tree at the Clarendon last night was the center of a joyous crowd. The branches were bowed with

pretty presents, and the little ones were in all their glory. The affair was gotten up almost entirely by the ladies, and they displayed excellent taste."

**D**URING the holidays many visits were exchanged between homes in town and country. On New Year's Eve, some Angelenos ushered in the New Year by attending church, but it must be admitted that many others showed their joy by shooting guns or pistols, and by drinking at one of the many cantinas of the town.

New Year's Day was a gay occasion, with prominent citizens holding open house. Calling upon friends was very popular; "the ladies wore their prettiest smiles and dispensed the customary refreshments. In the most graceful and hospitable manner." Carriages stood all day before the house, and one popular Los Angeles hostess actually had more than 30 gentlemen in her parlor at one time!

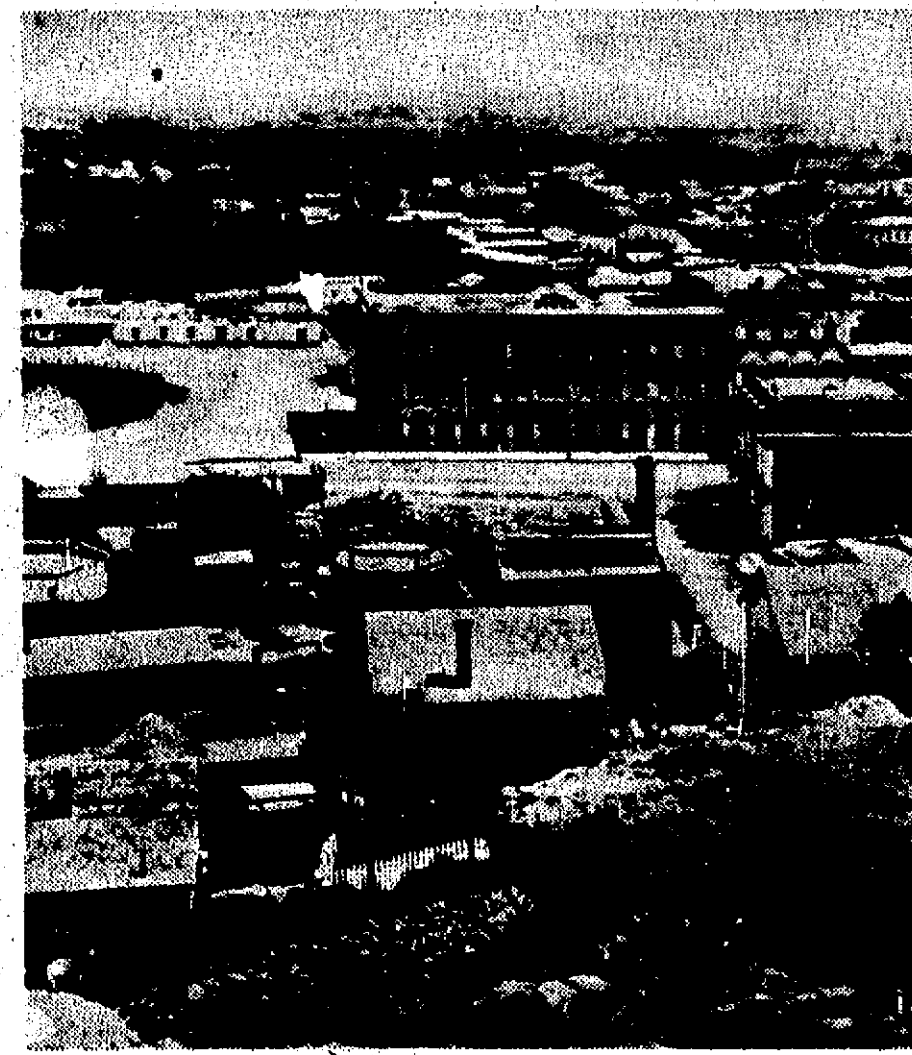
Of course this holiday was featured also by dinners including roast turkey, cranberry sauce, mince pie, plum pudding, and other delicacies. There was also an abundant supply of liquid refreshments, with wine and egg nog as the favorites. It must have taken much fortitude to get through such an eating and drinking marathon. One very popular meeting place on this holiday was the White home on Aliso St. Mrs. White was assisted by her daughter, the wife of the fiery southern lawyer and orator, Col. E. J. C. Kewen.

Several talented young ladies entertained the guests with vocal and instrumental music, after which dancing was enjoyed. "A bountiful sideboard was spread with good things for the delectation of the palate, and charm flowed freely."

**S**EVERAL social organizations, such as the Los Angeles Social Club, often gave masque balls, with beautiful decorations, good orchestras and elaborate midnight suppers. The menu usually consisted of chicken salad, ices, "elegant" cakes, and coffee. Also the Teutonia Society, which was composed of citizens of German birth or ancestry, would feature large Christmas trees with wax candles at their holiday balls. The fine male chorus of this group furnished the music. There was a grand march around the tree, followed by supper and dancing. Here is the way the Express described the close of the holiday season in 1875:

"New Year's Day passed off very quietly and pleasantly yesterday. The weather was superb, and nearly all the carriages and stable vehicles were engaged by parties making excursions into the country, or paying the customary New Year's calls in the city. A great many of our families kept open house, and the callers were more numerous than in previous years."

So the Angelenos of the sleepy pueblo days had plenty of good times and celebrated as strenuously as their descendants do nowadays.



—Photo Courtesy Security-First National Bank of Los Angeles

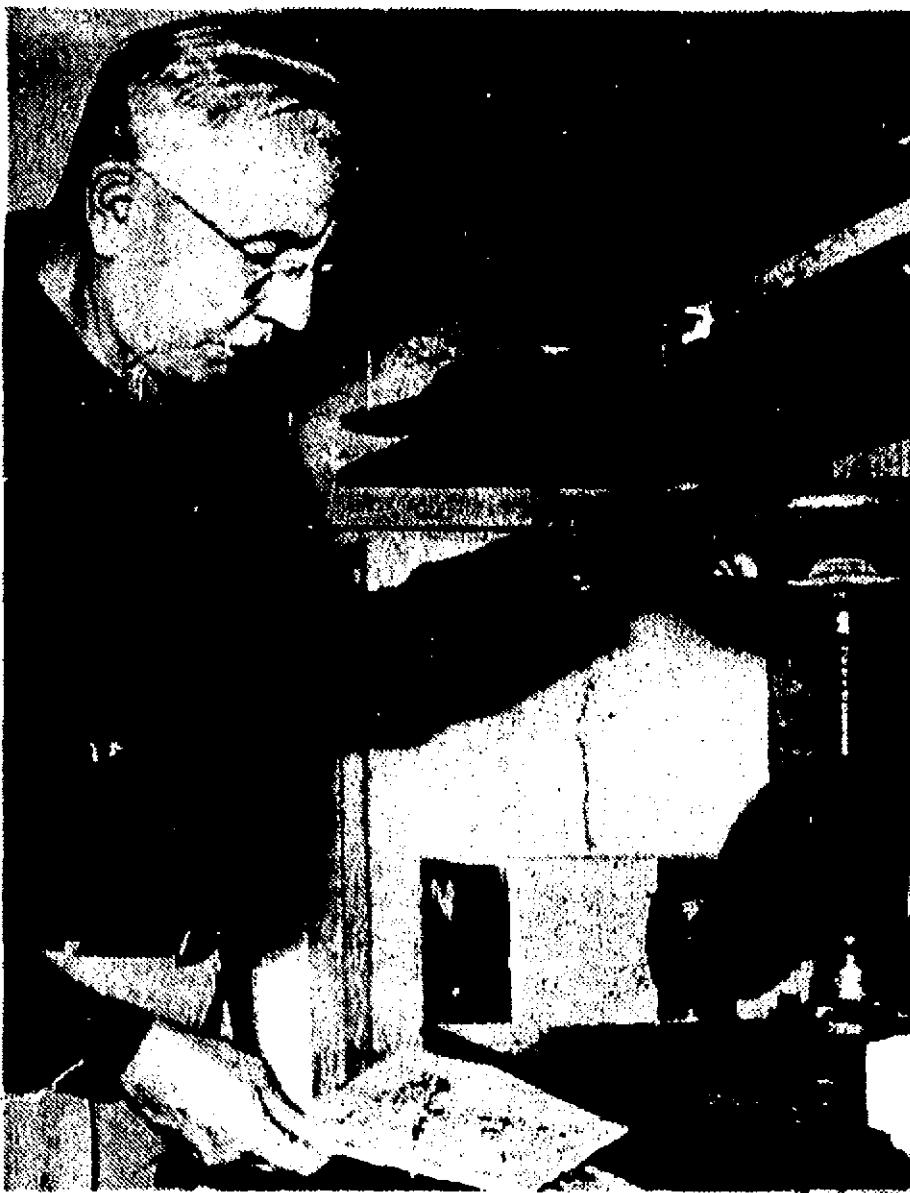
This is the L. A. Plaza in 1875. In Lugo home, extreme left "Los Pastores" was performed at Christmas.



—Photo Courtesy of Title Insurance and Trust Co.

Turnverein Hall (on Spring St. between Second and Third) with members of the German Society, Teutonia. Here elaborate Christmas parties were held in 1870's.

## Wood Inlay Artist



After a picture is cut out, and pieces fitted and glued in place, Hill secures them in this press.

By Tamara Andreeva

**H. W. Hill, Fullerton, has found an absorbing hobby in making pictures in wood. He uses the method of wood inlay known as the "patched pad" method, said to have been used originally by Oliver Boyd. There are very few good inlay artists in the country, because inlay is the most exacting precision work and requires the patience of Job. The selection of proper woods carries with it the knowledge and understanding of the medium, for the grain and color are important in determining the effectiveness of the picture. Sometimes as many as 40 kinds of wood go into the making of one "painting," some of the woods coming from as far as Australia, Brazil and South Africa. Hill keeps at least 125 varieties on hand. A hand press, electric saw, some casein glue, and lots of elbow grease are his success recipe. Also he says that squaring the corners of the picture is the most important for the entire layout will look badly if the frame is crooked.**



One of Hill's favorites is a picture that won him many prizes—a cowboy herding some cattle. Recently he won a first prize in a Los Angeles hobby show.



Although he has never been to Switzerland, Hill managed to do a pretty life-like scene of the Swiss Alps. Other artists marvel at precision of his work.



Hill often uses animals as picture subjects. These fine setters are all wood carefully shaded, fitted.



This was Hill's gift to his wife for an anniversary, and she refuses all offers. It's her favorite.



Other inlay artists praise masterful technique and selection of woods used by Hill in this picture.

## Far Places Call

By Vera Williams

**I**F YOU want to go places and have adventures—then do just that! Don't stay home and think about it. That is the advice of Joseph Antonio Wilhelm Londowekas Schoonderwoerd—much better known as Joe Woods, 29, of 16003 S. Pioneer Blvd., Norwalk.

When he heard a train whistle one still night in 1938 as he was punching cows near Artesia, Holland-born Joe Woods felt the first deep bite of the wanderlust bug.

He wanted to make a trip, on his own, and really see the country. He had little money and most friends warned him against the excursion. But a kind and possibly wise school-teacher said "Joe, I have wanted to do that all my life. Go, while you are young enough to enjoy it."

So Joe hitchhiked and rode box cars "hobo fashion," jolting over western deserts, mountains and plains. He swam in the Great Salt Lake, he watched the Frontier Days celebration in Cheyenne, he developed a taste for mulligan.

A year later, he got the idea of traveling by horseback from ocean to ocean, carrying greetings from Mayor Clarence Wagner of Long Beach to Mayor La Guardia of New York. His trip began May 21, 1939 from Rainbow Pier, astride a saddle horse, Carson. He used five horses on that trip: Carson No. 1, Carson No. 2, Santa Fe, Dusty and Smoky, trading them in when they became "leg weary." The trip took him almost five months, traveling 24 miles a day—and he says he still has the callouses to prove it. He traveled through

Arizona, New Mexico, Colorado, Kansas, Missouri, Illinois, Indiana, Kentucky, Ohio, West Virginia, Maryland, Pennsylvania and New Jersey, with memorable stops in Washington, D. C., and New York. He ate boiled wild goat and beans with prospectors, frijoles and chili with Mexicans, hamburgers and onions with newspapermen, steaks with mayors.

**O**N THE desert he was arrested as a horse thief because he was riding an unbranded horse and he looked like a horse thief for whom the sheriff's deputies were searching. He was released, with apologies and handshaking all around. He tied his horse outside the U. S. Senate, and got a ticket for it—but of course that was just a publicity gag. He wrote a book, "Coast to Coast on Horseback," as a result of that trip. In 1941, he followed the same route by motorcycle, plus a little foray into Florida and New Orleans.

Two years later he made a

(Continued on Page 7.)



"The night before Christmas and he stirred!"



# Christmas Tree Harvest

Originating in Germany, Christmas trees as we know them today were introduced into America by the Hessian soldiers brought to the Colonies to fight in the Revolutionary War. Douglas fir has proved to be the most popular tree on the west coast and much of the crop originates in forested sections of Oregon and Washington. In some places, the industry is finding profit from growing trees expressly for the Yule market. In others, harvesting is from natural stands. Contrary to some opinion, cutting small trees from the forests is beneficial rather than harmful, their removal under proper supervision having a thinning effect that permits remaining trees to become better timber. Starting in early November and terminating in the third week of December, approximately 3,000,000 trees are cut in Oregon and Washington.



Workers in the forest lands bundle Christmas trees for the market. The love of trees and bringing boughs into the house is ancient. Yule trees are a survival of pagan rites.

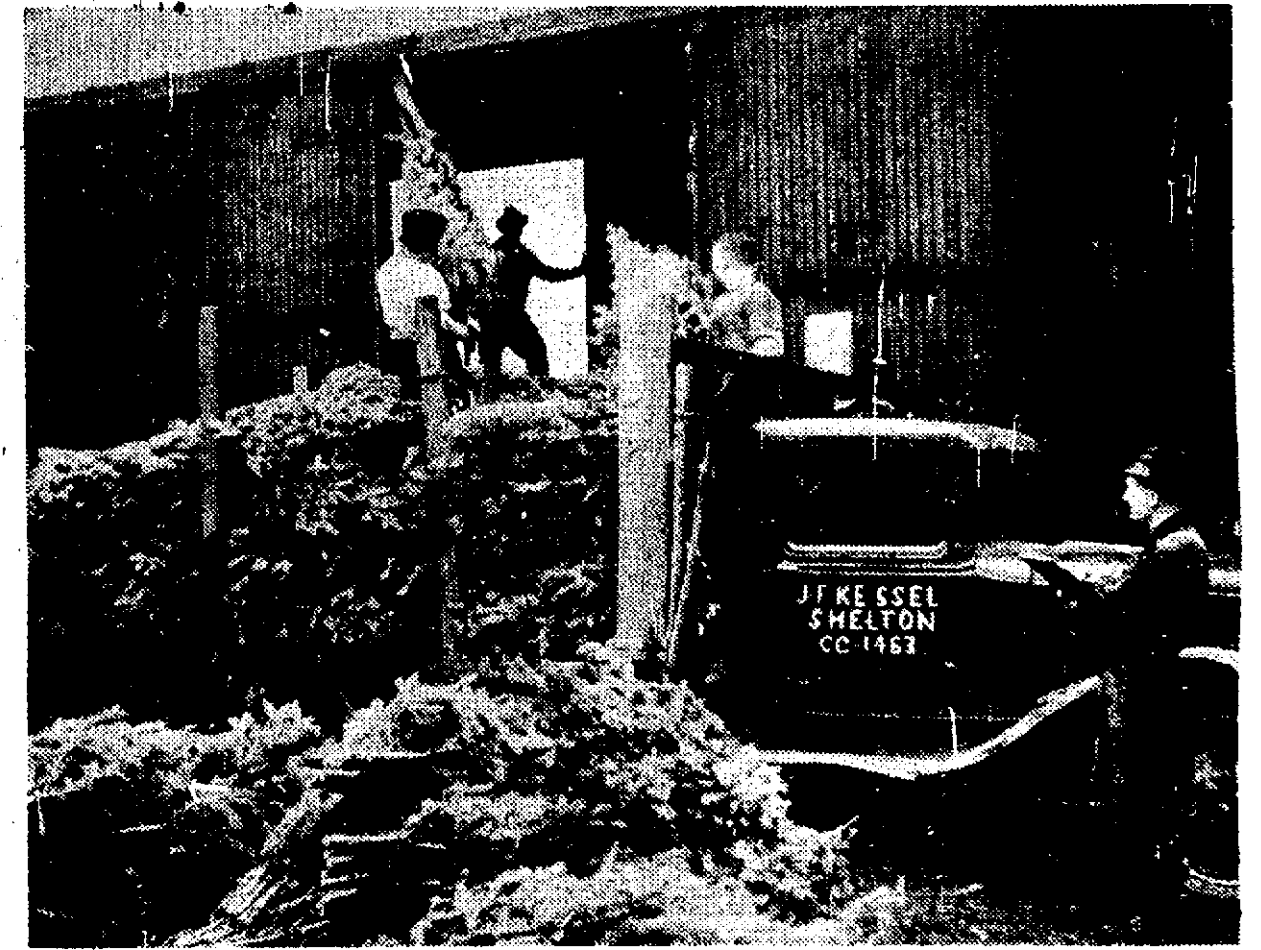
A Christmas tree is cut in the forest after it has been marked in a carefully supervised program.



Bundles of Christmas trees are placed beside the road awaiting pickup on the way to big city markets.



A truck, piled high with greenery en route to homes far away, is ready to leave the forest.

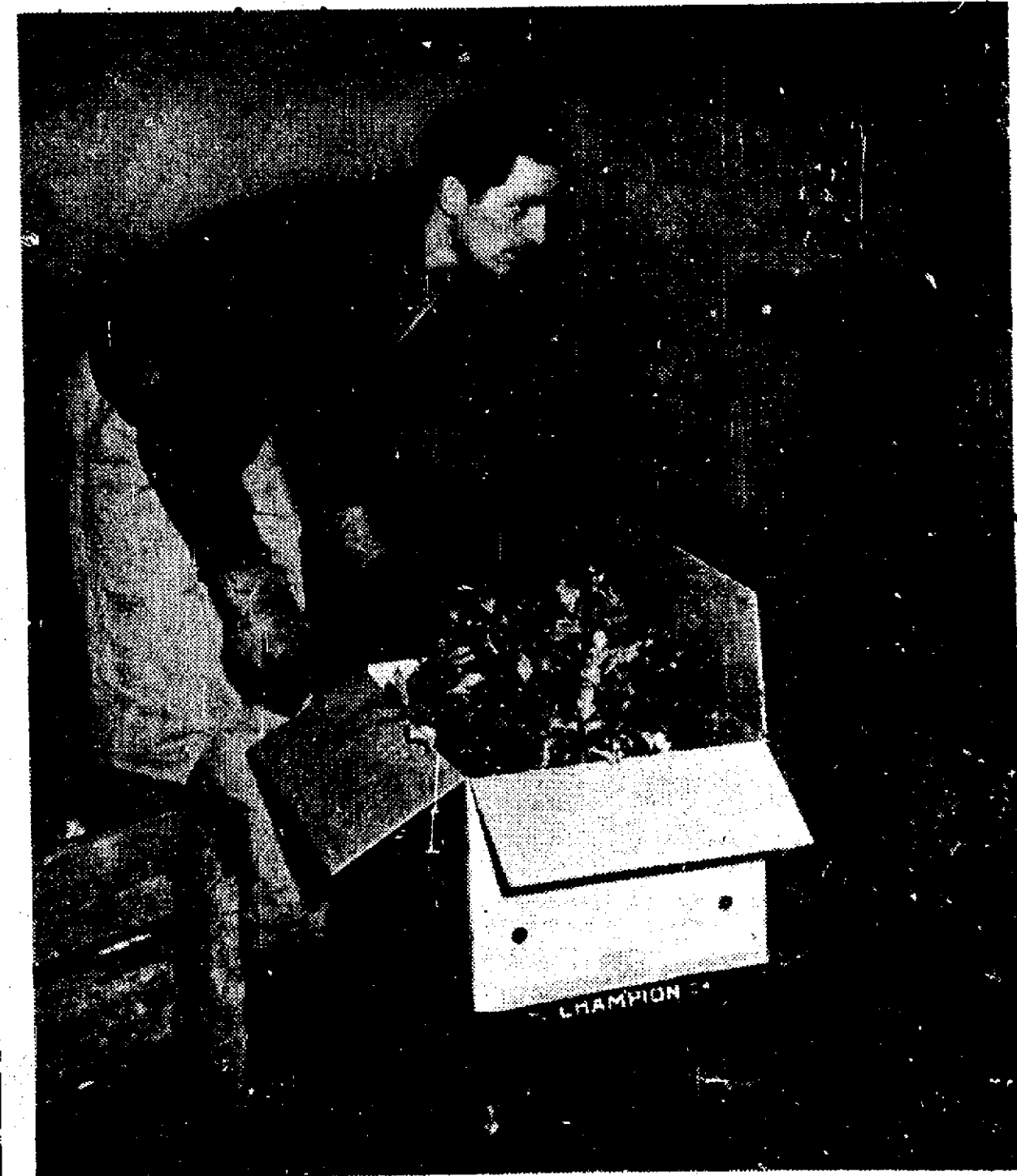
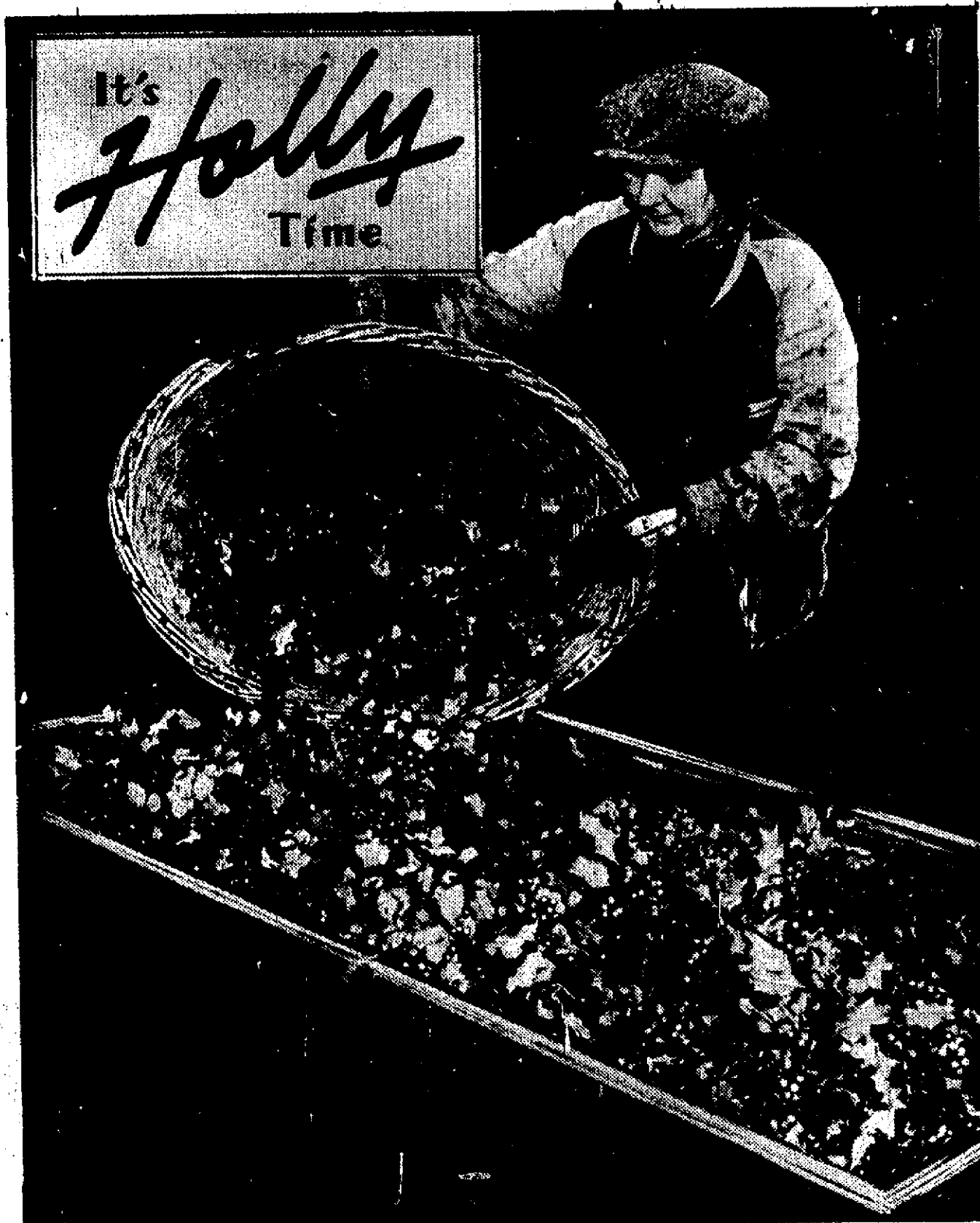


—Photos Courtesy U. S. Forest Service.

A checker stands by to count the bundles as workmen load a boxcar with a portion of tree harvest.



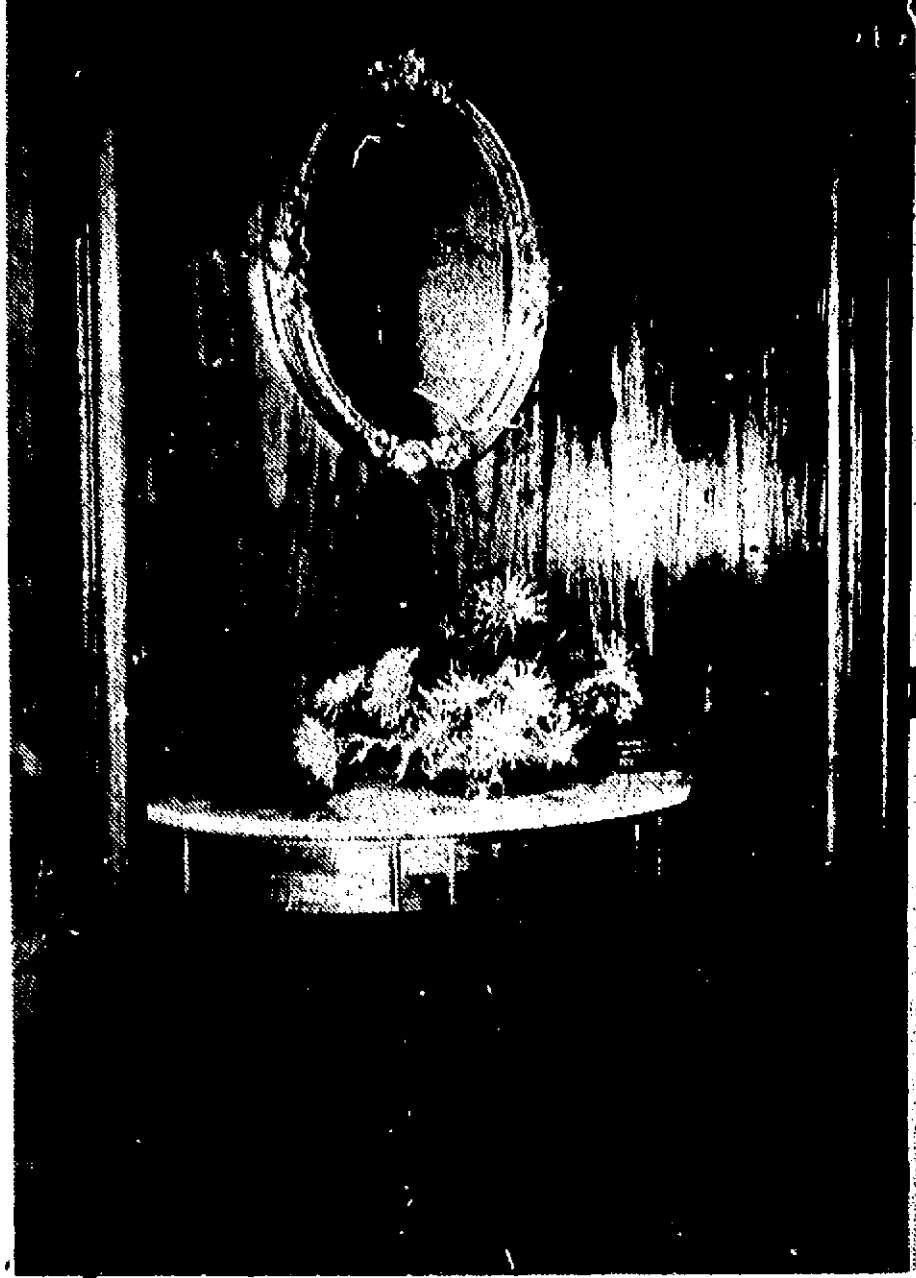
British Columbia is a source of much of the holly produced for Christmas sale on the Pacific Coast.



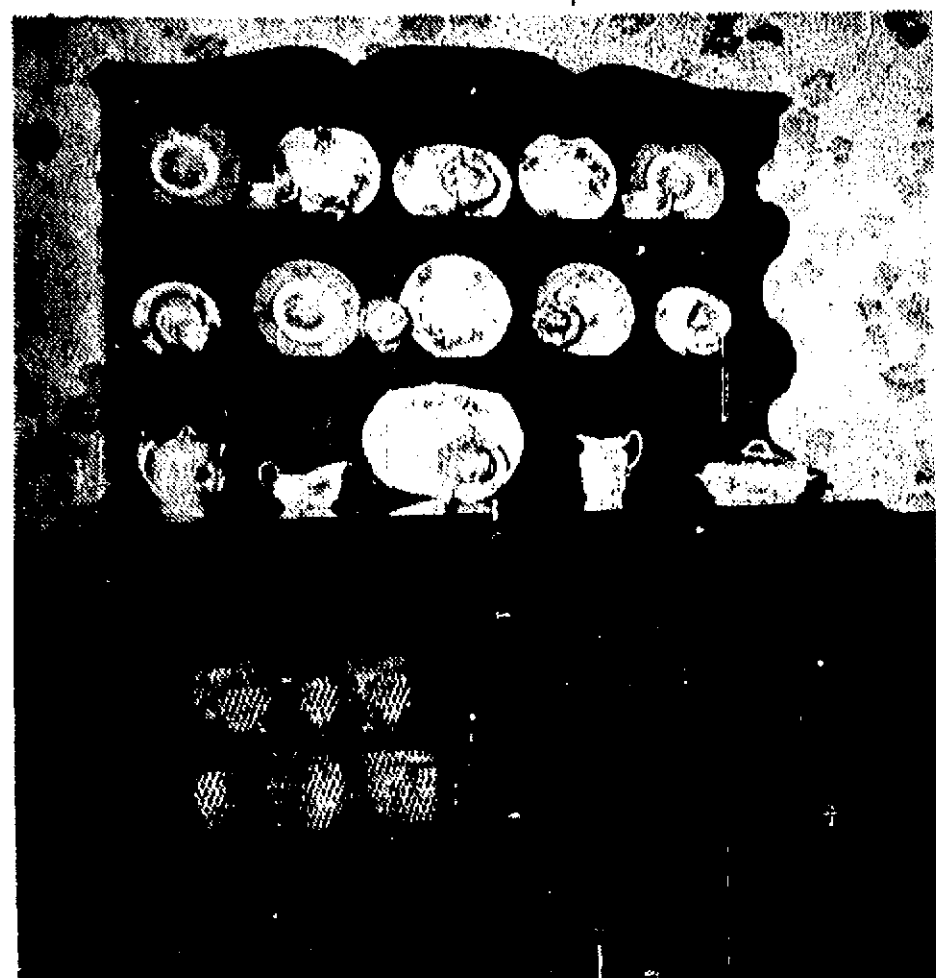
Photos Courtesy British Columbia Government Travel Bureau.

At left, workers pick holly which (center) is dumped in container and weighed by man above.





Robinson made this console table of Paroda mahogany to match entry walls which also are mahogany.



This hutch type dish cabinet in Robinson dining room is of honey-colored wood. It holds antique china.

## Camera ANGLE

By The Shutterbug

**M**ERRY CHRISTMAS! Even on this fine holiday we camera fans must never forget our family responsibility. The camera is known in most homes as the family historian, but it won't record the history all by itself. As wonderful as this modern instrument is, it still won't load itself with film and round up the family for a session of snapshooting. We, the photographers, must start the film rolling.

Pictures of our own family are the most important to us, and during the holidays, when the family is together, is the time to do our snapshooting. In years to come, as we thumb through the 1949 snapshots in our album, the ones that we will cherish the most will be those of mother and dad and little sister and brother Joe.

They are so easy to take right now. Don't put it off past the holiday season, because sometimes the pictures we really want just never get taken.

Because they change most rapidly, it is especially important to get frequent shots of the younger children. They are naturals as picture subjects, for, whatever they do, they do with unbridled enthusiasm. Shoot them often, for they grow so fast.

The older members of the family change, too, and deserve some photographic attention. One of the happiest solutions to the problem of avoiding that stilted and get-it-over-with-quick pose is to picture each member of the family in the activity in which he or she looks comfortable and familiar. Maybe it is dad with his golf clubs or mother in her flower garden. Those hobbies and recreations tell a story of the members of the family and should be included in the family history.

Besides the individual shots of each member, we need to get the whole family together once in a while, too. In these family pictures we don't always have to line everybody up with straight military precision. Try some shots during the family's joint activities, such as at a picnic, or visiting

on the farm, or while gathered around that prize bloom in mother's garden. Make the pictures look unposed and natural. Many religiously take family pictures on certain days of every month or on specific holidays of the year. This way they are certain of recording the family history year by year.

No matter how you do it—do it! Those snapshots that make the memories of tomorrow must be taken today.

**W**EDNESDAY, Dec. 28, will be a gala occasion for the Long Beach Camera Guild when members gather at Miller's Restaurant for the annual installation dinner and presentation of 1949 awards.

Rahmel Nelson, president of the Southern California Council of Camera Clubs, will be the installing officer. Newly elected leaders of the guild are Arthur D. Jencke, president; Millidge Day, vice president; Mrs. Elva Stevens, secretary; and Charles Ames, treasurer.

Gold cup awards will be made to Russell Gates, Millidge Day and Wesley Small, top three in the monochrome print division, and to Mrs. Elva Hayward, Wesley M. Clarke and Donald Hayward, tops in the color section. Harold Larsen will receive the Print of the Year award and Roland Lee will receive the Slide of the Year trophy.

The Long Beach Camera Guild is affiliated with the Southern California Council of Camera Clubs and the Photographic Society of America. Meetings are held at the Alhambra Library auditorium the second and fourth Wednesdays of each month at 8 p. m. Visitors are welcome and the membership is open.

**T**HERE are several tricks in night shooting which have been successful. One is intermittent exposures in a scene in which passing action is to be avoided, such as moving autos



Charming family pictures, taken during Christmas holidays, will be greatly prized in years to come.

or people walking by. With the camera on a tripod, the shutter is open until a car approaches, then close it. When the car is gone, open the shutter again and continue the exposure.

If you were taking a picture of a store window or a lighted fountain with people shopping, then walking on, they would appear as "ghosts." In long exposures, however, people walking by at a normal pace leave no image on the negative.

Another trick is a double exposure with the camera on a tripod or otherwise immovable. The scene is first exposed at twilight which picks up some outline and detail. Then a second exposure is made after dark to record the lights in the scene. The combination is generally interesting.

Lighting can be recorded by pointing the camera at the sky during a storm with the shutter open. After one or more bolts you can close the shutter. A foreground object like a church steeple, a building, or a water tank will improve the composition in this case.

## On A Corner Lot



Half timber exterior construction of this house makes it an appropriate setting for provincial decor. A patio gains privacy from location back of garage.

By Althea Flint

**B**EAUTIFULLY trimmed with naturally-finished woods for moldings, cabinets, wall panels and fireplace mantel, the new home of Mr. and Mrs. Maynard H. Robinson, 5375 Vista St., is outstanding. The half-timber exterior construction and recessed-pane windows augment the provincial effect.

The house is built on a corner lot and little space is wasted on a conventional but useless front lawn. Instead, the parking has been planted in flowering geraniums to create a pretty front garden that is easy to care for. The patio is built behind the garage so it is secluded from the street and can be enjoyed from the den which looks out on it through a wall of glass.

The recess in which the front door is set is lined with redwood to match the door. On entering one steps into the front hall and from there may go to any room in the house from either this hall or the bedroom hall which opens directly onto it.

Walls in the entry are paneled with Paroda mahogany finished in a manner to bring out the lovely grain of the wood. A console table with marble top was made by Robinson for an especially lovely addition to the entry. A gilt-framed mirror decorates the wall above.

**T**HE LIVING room and dining room open off opposite sides of this entry. In the living room one wall is of black walnut and the beautifully carved mantel set in the center of it is also of black

walnut. The fireplace facing is of polished stone.

Scalloped valances covered in the same fibral fabric used for the draperies and sheer ruffled curtains decorate windows on either side of the fireplace and the bay window on the adjoining wall. Grouped in the bay are a pair of moss-green bergere chairs and a tiered table.

Cornice molding of black walnut stands out against the three walls and ceiling which are painted a subtle shade of yellow. Carpeting over the cement slab foundation is deep green.

The back and seat of the rose-colored couch are quilted in a provincial pattern of exquisite coloring. Three boy and girl prints are mounted on white mats and framed in black walnut to decorate the wall over the couch.

In the dining room Paroda mahogany like that used in the entry is used on the dado below daisy-patterned paper. The French provincial dining table and chairs and hutch type dish cabinet are made of honey-colored wood and patterned in graceful designs typical of that period.

The provincial design of the cabinet is repeated on a valance covered in yellow fabric like the drapes. Priscilla curtains also decorate the large window in this room.

Robinson made the kitchen cabinets of ash and would appear as "ghosts." In

matched or balanced one another. Mrs. Robinson's cutting board is of bird's-eye maple. The stove is placed at one end of the work counter and a work table is placed on the opposite side of it for extra convenience.

**I**N ONE corner of the kitchen a leatherette-covered bench is built into a corner and a table grouped with it where breakfast and lunch can be served. Walls are papered in a small red and white design.

The den with its wall of paned glass looking out on the patio is built at the back of the house for complete privacy. A glass door opens onto the patio. Walls are covered with elm also finished to bring out the natural grain of the wood. A studio couch is available to make extra overnight guests comfortable.

The cement floor of the patio is surrounded by planting behind low brick walls. Metal furniture is weather-resistant and provided with colorful pillows. Two sides of this patio are bordered by the house and garage and the other two are enclosed with a white wood fence.

Ivy paper in vertical stripes covers the walls in the master bedroom and the ceiling is painted green to match the pattern in the paper. Windows are framed in chartreuse scalloped valances and hung with white ruffled curtains. The valances are backed with the same fabric used for the bedspreads—a large quilted floral print.



Beautifully carved of black walnut, this mantel in the living room keynotes the French provincial motif carried throughout the Maynard H. Robinson home.

## PARENTS' QUESTION BOX

# Avoid Nagging Child

By Dr. Katharine Whiteside-Taylor

**W**ITH New Year's resolutions in the offing, many parents may want to resolve to delve deeper into child training problems in 1950 in order to guide their youngsters more wisely. One couple, parents of children aged 2 and 4 years, want to learn what their children really need and how to guide them wisely. They do not mean material things, which they believe can be overdone, anyway, but how they can help them develop fine character and personality.

The very phrase "how we can help them" already indicates fine attitudes on the part of these parents. They evidently have a fundamental respect for the integrity and growth potentials of their children. It is far wiser to think of children as little plants to nurture rather than as clay to mold. The best any of us can do for our children is to provide for them what is now called a "rich environment." That is, a life situation which provides all the basic elements for wholesome growth, leaving the child as free as possible to assimilate what he needs at each successive stage.

Yet, at the very top of the list of factors influencing chil-

ren's development are the parents themselves. I think some very conscientious parents, in their concern to guide their children aright, lose their chance to influence them by overdoing it. All healthy-minded children revolt against what is commonly known as being nagged. As one little first-grader responded to his teacher's question, "Doesn't your mother teach you to hang up your coat at home?" "I guess she does, but she says so many things when Mommy starts broadcasting I just turn off my ears!"

As a part of the requirements for the course in guiding children's growth provided by the Long Beach City College for young parents wishing to enter their children in co-operative play groups, mothers are asked to carry a pad about in their housecoat pocket and make a check on one side of the paper every time they give their child a command and on the other side a check every time they say a word of praise or appreciation for something the child has done. After doing this for three days, many were amazed that they had given, for instance, 46 commands and only 16 words of appreciation. Getting the obvious lesson learned by this, many of them increased their appreciation and minimized the commands so that the balance was in the opposite direction. By the end of a week of such revised procedures, almost all reported great improvement in their relationship with their children, and as a corollary surprising improvement in their child's general behavior, his willingness to co-operate,

his cheerfulness and enjoyment of his play times.

But no matter how wise and effective parents are, children can not learn everything from them alone. From the third year of life all children need abundant opportunity to learn from other children the important lessons of give and take, and how much more fun it is to play with someone else than to play alone, for part of the time, at least.

To get the most out of such activities wise adult guidance is needed and parents learn as much as the children, by learning to make careful observations and to participate in the guidance.

Long Beach parents have two types of opportunities provided for such learning on the part of their children and themselves by the Long Beach public schools' family life education program. Through its adult division parents may enroll in the preschool parents' observation classes, where they take their preschool child one morning a week and stay with him, making recorded observations under the direction of a skilled parent education teacher. Those who wish to have their child in a group three to five mornings a week may secure a certificate by fulfilling requirements of the 12-week course in guiding children's growth, which starts again Feb. 20, 1950. Upon receiving a certificate, they may enroll in one of the eight co-operative play groups now in operation and continue to grow in understanding as they participate in guiding the children's group one morning a week.

## Use Glassware Full-time

By Caroline Coleman

**A**LMOST every piece of stemware and tumbler can serve two or more purposes. Designs and shapes often make it difficult to draw a line between a piece of stemware and a tumbler, because some of the most beautiful tumblers (the footed ones) have stems of their own! The fine handmade glassware turned out by American artisans today is available with stems of any height, bowls of any size and shape, in designs carefully planned to fit in with the needs and tastes of American homes and families.

Fruit juices, which look and taste their best in glass, may be served in 5-ounce footed tumblers, which can also double satisfactorily as parfait glass.

A 9-ounce footed tumbler can also be used for serving iced

coffee; and a 12-ounce footed iced tea tumbler is perfect for soft drinks.

A 6-ounce stemmed sherbet glass may properly be used also for serving ice cream, custard and pudding desserts.

The footed oyster cocktail glass is perfect not only for all seafood cocktails but also for serving fruit cocktails.

A 6-ounce saucer champagne glass, among the most glamorous of stemware, need not languish idly on the shelf awaiting the special occasion when champagne is served. It can double as a frappe glass or for serving light sherbets.

When using stemware for serving desserts, set the glasses on small glass salad plates or bread-and-butter plates of matching design. That gives them a beautiful background and makes even the simplest dessert appear festive.



Children learn much from parents, of course, but they need opportunity to play together to develop normally.

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Do-si-do all around the hall,  
Swing those gals, don't let 'em fall.

# IT'S SQUARE DANCE TIME!



Good caller is needed for dance. Above, H. T. (Doc) Alumbaugh, a favorite caller.

Dances as new as they are old, have swept back to the nation's favor. It's square dance time again! And the lively tunes, drone of the caller and tread of booted feet mingle with the happy tilt of laughter that floats out upon the night from many an oldtime dancing party in Long Beach and other Southland communities. Everybody loves a party and the oldtime dance gives everybody a chance to dress up—men in jeans, bright shirts, perhaps a pair of cowboy boots—women in long, full-skirted dress of the western pioneers—colorful, carefree attire. Best of all, square dance parties emphasize informality, the gay fun of simple pleasures. No "stuffed-shirt" dignity can survive in a do-si-do or an Allemande left. There are many square-dancing groups that have been formed in recent months and one of these is the "'49ers" whose members were photographed at their recent dance at the Pacific Coast Club.



—Photos by Charles O. (Chuck) Sundquist.

The Texas Star is danced by the Vern Gartens, Bill Grahams, Jack Cassedys, Eugene Moores. One of the figures of the dance calls for simulated formation of a star as dancers join hands.



"Hand over hand, heel over heel. The faster you go the better you feel." So goes the call as the Cassedys, Grahams, Moores and Gartens dance.



Moores, Graham, Cassedys again—they "thread needle" and it looks like good fun.



Mrs. Frank Regan, Bill Graham, Mrs. Jack Cassidy, Clarence Miller, Mrs. Bill Graham and Jim Taylor are caught in action in the Patty Cake Polka.



"Birdie in the cage . . . Six hands 'round." Peg and Jim Taylor, Clarence Miller, Mrs. Louis Cox, Mrs. Morris Simpson rollick through steps of a square dance as caller intones the instructions.



Mrs. Morris Simpson, Larry Reichner, Mr. and Mrs. Clarence Miller, Peg and Jim Taylor "Roll the Barrel." The dance includes fairly intricate maneuvering that is lots of fun.





The Llewellyn Bixbys are sailing enthusiasts and it follows that this window in their home by the bay should have sailcloth curtains and boating insignia.



Alamitos Bay and the beach are seen through large windows in the living room. Planting boxes, placed both inside and outside, lend a touch of greenery.

IT'S AN ANTIQUE

## Meissen Zwiebelmuster

By Mary Lou Zehms

CERTAIN Meissen formal patterns have remained stock decoration for many years. Among them is the so-called onion pattern or Zwiebelmuster. The blue and white in general with Oriental flowers has continued in use with many variations until the present day.

This pattern takes its name from what are actually, in the Chinese original from which it is copied, peaches and pomegranates, used decoratively in the borders. In early porcelain specimens they all point inwards, later they point alternately in and out. The compote pictured here is one of the early examples and is a part of a complete set from a Long Beach antique shop.

The Meissen factory decided in 1723 to add a factory-mark of origin to its productions. There were two reasons for this: To protect its reputation by maintaining a scrupulously high standard of quality and to proclaim its achievement in every respect. It was done also partly out of pride that their porcelain might be distinguished from the Chinese.

The crossed swords, decided upon as the factory mark, was adopted in 1724. This mark, taken from the arms of Saxony, had been suggested in 1722, but was not then adopted. The mark was to be painted in underglaze blue, which neither Vienna designers nor



This Meissen porcelain compote in the Zwiebelmuster pattern is marked with underglaze crossed swords.

Independent decorators (called Hausmaler) could copy.

The greatest period of prosperity for the Meissen factory was that which followed the Seven Years' War, from 1763 to 1774. It was marked by an alteration of style in forms and models which were introduced by the employment of a

noted sculptor from Paris, Francois Acler. This time the style again changed from the rococo of Louis XV to the more severe lines of Louis XVI. Instead of scroll-shaped bases to figures and groups, there are round-moulded stands ornamented by pearlings or flutings.

## How to Clean Suede

A WOMAN either should guard the velvety bloom on her suede shoes, or turn her foot flattery over to leathers less susceptible to soil.

With all of the grooming aids at hand, however, there is no excuse for wearing suede shoes which look less immaculate than other types of leather footwear.

One ingenious aid for erasing smudges—thought up by a smart career girl—is carbon paper: The underside of which can be used quite effectively for a quick clean-up. Black

carbon paper can be used for black suede, blue carbon for blue shoes.

When suede shoes mat—as they're apt to do when they take on rubbers or galoshes—a vapor bath from a steaming kettle can be used to restore good looks. Before shoes are given the kettle treatment—at a comfortable distance from the steaming spout—they should be wiped free of dirt with a dry sponge.

When suede shoes develop shine at hard-worn spots, these can be delustered if sandpaper is rubbed over the glazed areas.

## Sailor-Family's Home

By Dorothy Killam

FOR A family fond of sailing, the home of Mr. and Mrs. Llewellyn Bixby Jr., and their children, Llewellyn, Barbara and Jean, at 45 Dana Pl., is ideal. The home fronts on Alamitos Bay.

Contemporary styling of this house takes full advantage of the site with its many attractive features, including the beach and bay at the front. Kenneth S. Wing, architect, designed the house, which has floor space of 2800 square feet. Planting boxes across the front of a house and in a patio provide foliage with a minimum of care but planned to provide enjoyment exceeding that of many large gardens.

The quiet seclusion of the patio as seen through floor-to-ceiling sliding doors of glass is in pleasing contrast to the beach and bay, which can be seen through walls of glass from most of the rooms. The room of Barbara and Jean is upstairs, and two of its walls are lined with windows, giving magnificent views.

The garage was built to house not only the cars but their sailing craft as well. Mr. and Mrs. Bixby compete in the national one-design sailing class; their son, Bix, in the Lehman dinghy class and the girls in the sabot class. During the summer they pull the smaller boats up on the beach in front of the house.

Red brick planting boxes, a white overhang roof and blue-grey stucco exterior walls enhance the simple contemporary design of the house. The upstairs room is of board-and-batten finish, painted to match the rest of the house. A grape stake fence shields the patio and adds to the attractive appearance from the street.

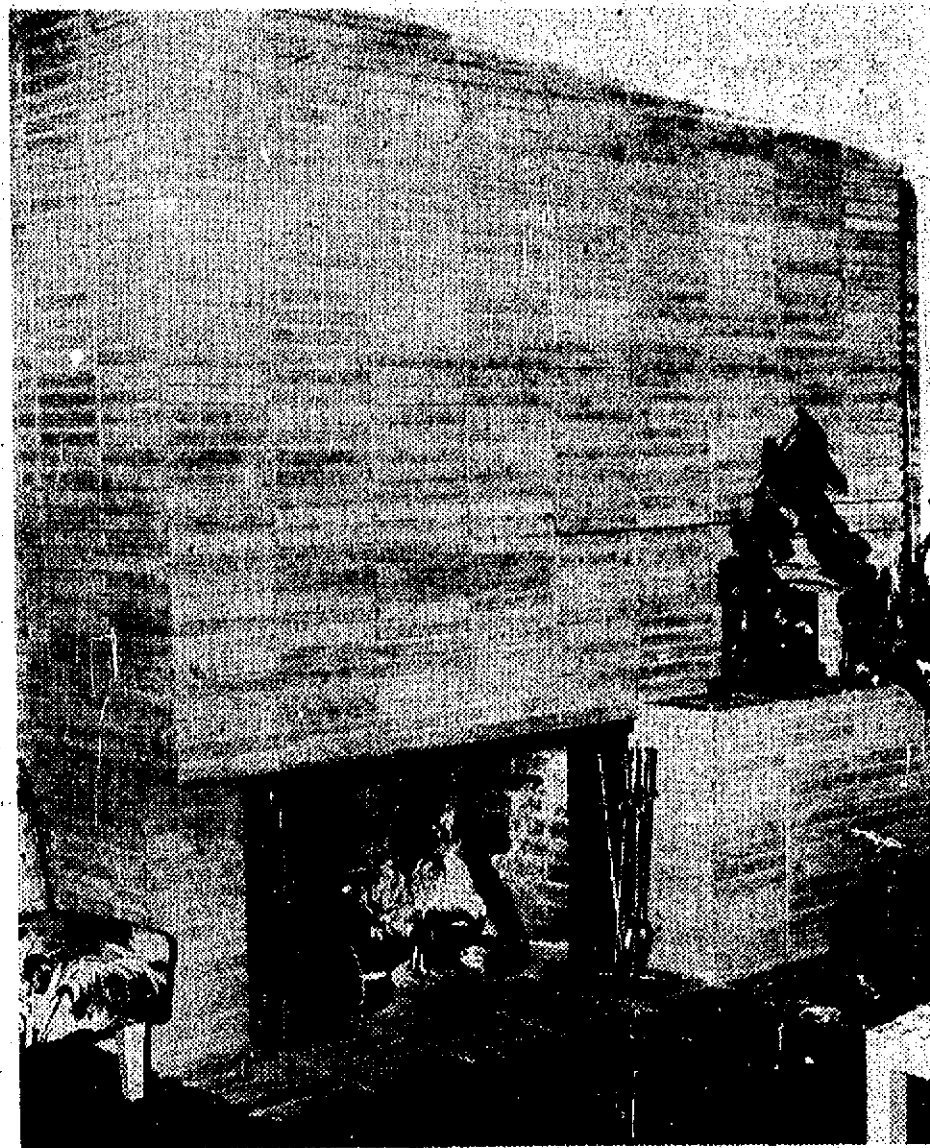
THE combination living-dining room overlooks the bay through spacious windows on the living room side. The patio is almost part of the dining room area. Sliding doors of glass reach from the floor to the ceiling, closely relating indoors and the patio.

Radiant heating is built into the cement slab foundation, keeping the floor warm and regulating the house temperature the year around. Floors in the combination living-dining room are practical asphalt tile. Partially separating the living room and dining room are built-ins, one a sideboard which serves the dining area and the other bookcases which reach to the ceiling to make the fireplace end of the living room cozy.

The simple fireplace is built in a wall of brick and the opposite wall is of light oak which has been waxed. A planting box is built under the large window overlooking the bay. Bookshelves and slots for magazines form the base of the planter.

A long brown sectional allows versatile furniture arrangements and two small side tables can be fitted under the coffee table when they are not in use. The pleasing color scheme is taken from a Balinese ceremonial scarf which Bixby brought home from a trip around the world. One wall at the end of the dining area is painted with figures taken from this scarf.

The dinette at one end of the kitchen is treated to a view of the bay through a window



A ledge beside the fireplace takes the place of the customary mantel. Narrow bricks are used for the wall.

which takes up most of one wall. Curtains of sail cloth which can be drawn when privacy is desired are decorated with insignia of the different sailboat classes competing on the bay.

A CORNER bench covered in leatherette serves the dining table and forms a partial partition between the two areas. At the far end of the work counter next to the kitchen floor is an automatic washer and clothes dryer, eliminating need to go to a cold washroom to do the washing. An automatic dish washer is built under the sink.

In the master bedroom a simple fireplace set in a brick wall backs up the living room fireplace and makes this room comfortable for Mr. and Mrs. Bixby when their children take over the living room. A wall of glass is hung with pull draperies, so the view can be either enjoyed or shut out.

One wall is papered in a Mexican pattern in subtle colors to blend with the brick wall and the green carpet and brown spread. The bed headboard is a series of shelves for such things as books. An alcove leading to the bath is lined with wardrobes and mirrors. Mrs. Bixby's dressing table is built in under a mirrored wall.

THE bath has double basins set above cabinets and drawers and under a mirrored wall.

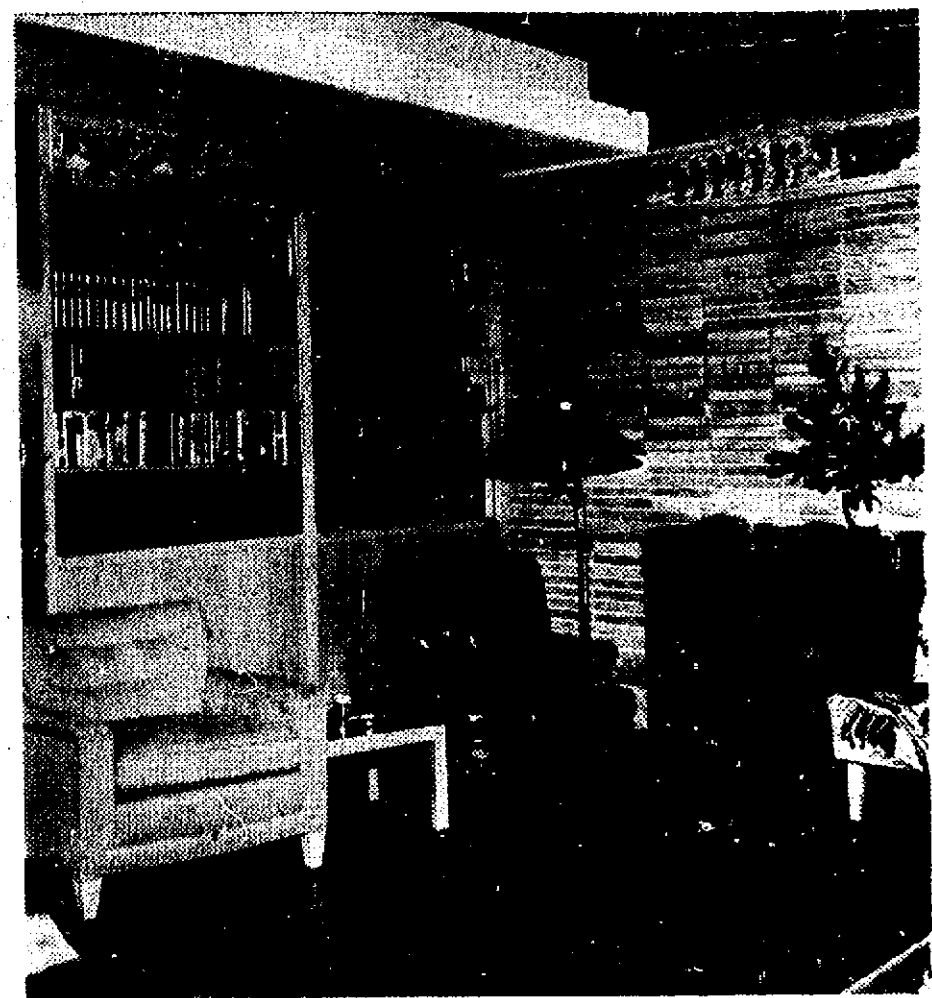
Upstairs in the girls' room one wall under rows of windows is built in with cabinets, drawers, book shelves, a desk and double dressing tables.

Twin Hollywood beds are covered with red spreads, and pillows have cases to match. Blue curtains can be pulled across rows of windows. A love seat can be pulled out to make an extra bed when the girls have guests. Their bath at the back of the room also has double basins.

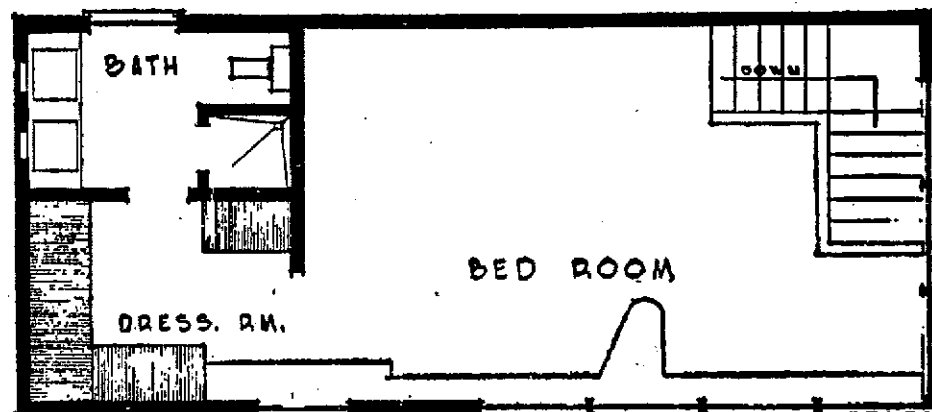
Downstairs in Bix's room, a large desk is built in next to wardrobes and a nautical atmosphere is carried out. The garage can be reached through a door in the bedroom hall.



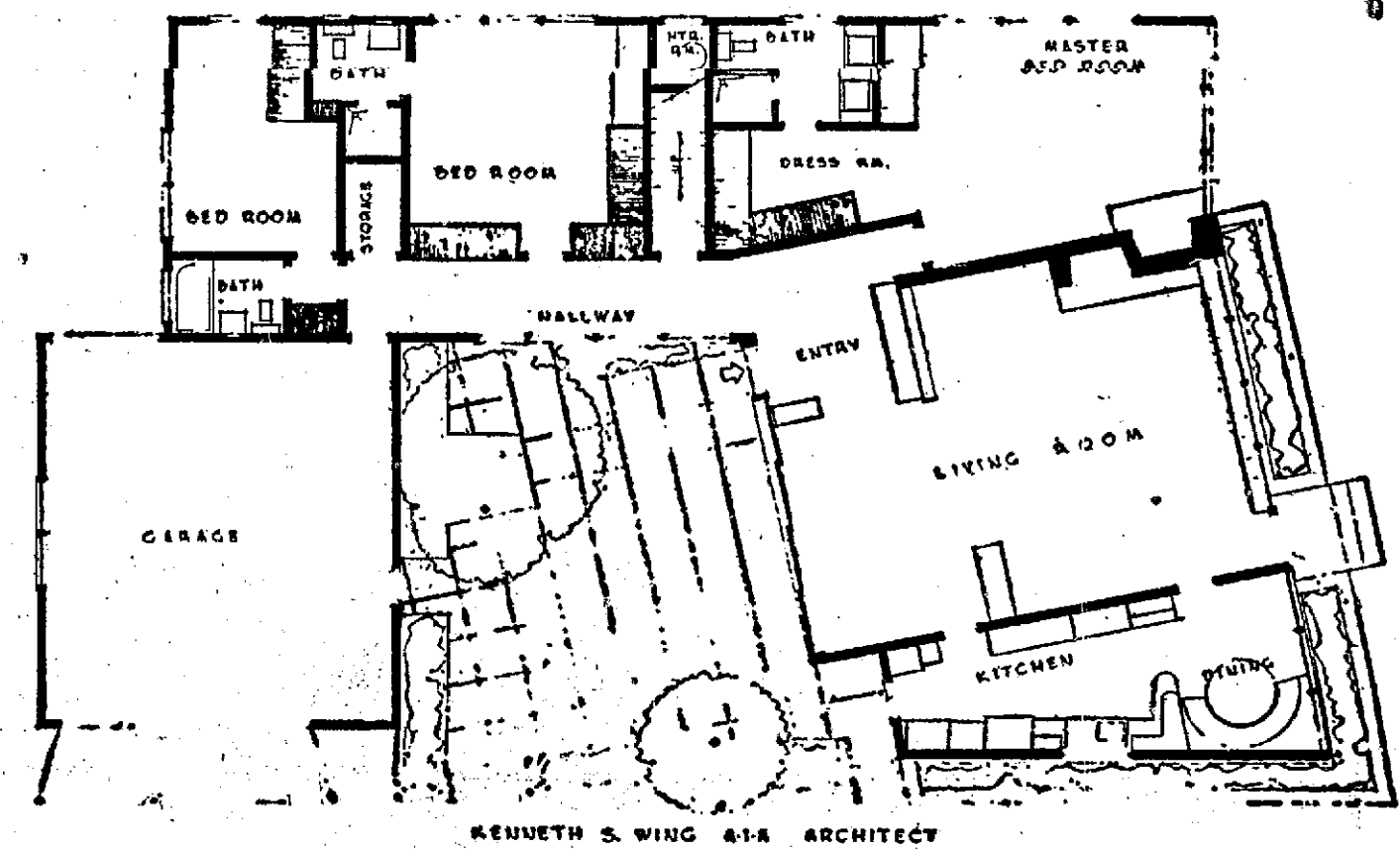
This view of grape-stake enclosed patio can be seen through sliding glass walls in living-dining room.



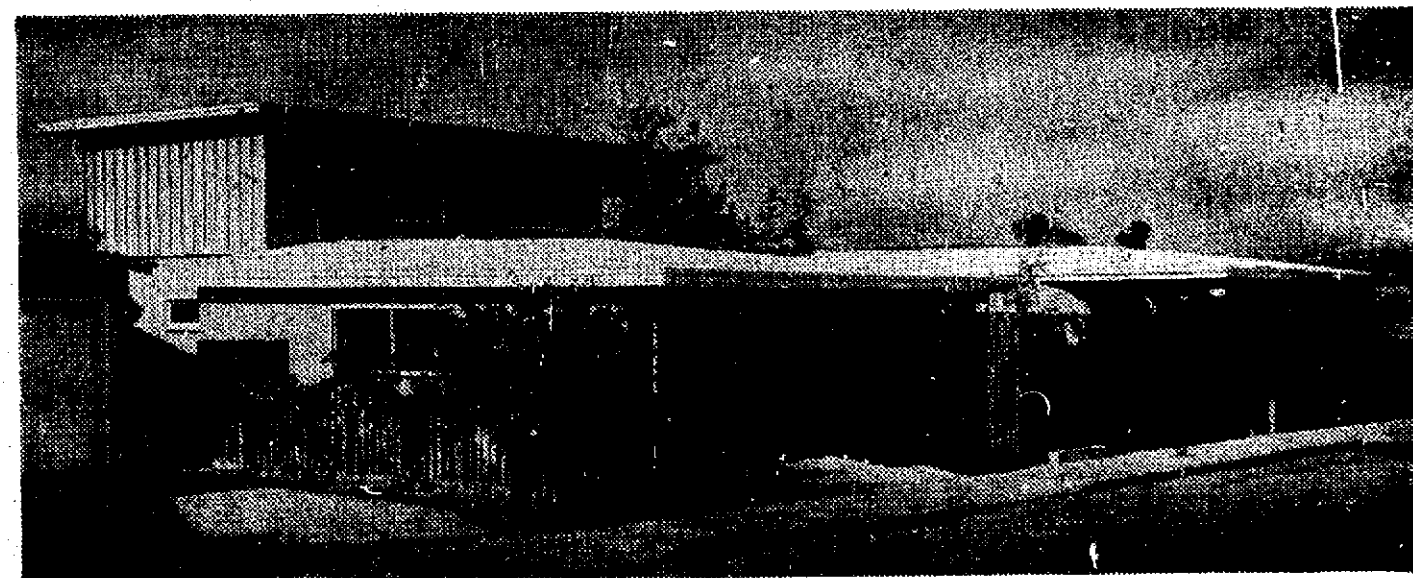
A Balinese ceremonial scarf set into the wall above the bookcase level, forms theme for interior colors.



SECOND FLOOR PLAN



KENNETH S. WING AIA ARCHITECT



—Photos by Jasper Nutter.

Blue-gray walls and white overhanging roof blend with the bay and greenery in planting boxes to form a pleasing exterior treatment in the Bixby residence.

HERE'S AN IDEA

## Kitchen Step-Savers

By Peggy Sewell

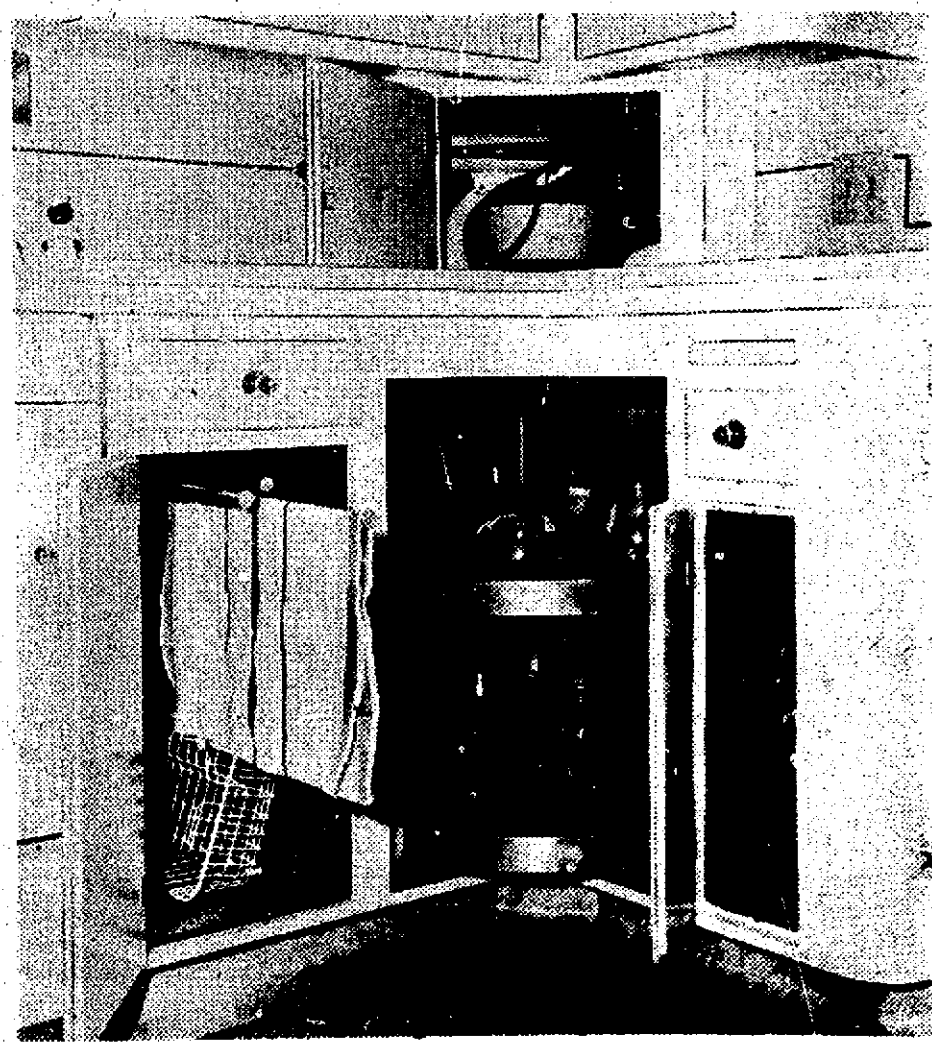
sink level, a small cupboard was constructed with just enough storage space for the electric mixer. Such step-savers can be built in most Long Beach kitchens.

THE DIFFERENCE between pleasure and drudgery in the kitchen is largely the location of utensils. Many of these utensils are not easily stored for maximum convenience. Mrs. R. W. Patrick has solved this problem by a series of utility cupboards situated between the sink and the stove.

One narrow cupboard holds trays and cookie sheets with a division to separate the two. This division has a deep notch in the center to make it easier for Mrs. Patrick to select the article she wants.

Since Mrs. Patrick prefers to have her towels out of sight, another cupboard was designed with pull-out racks. She also uses this for the dish rack and the sink mat. As a protection for the base of the cupboard, a piece of linoleum has been inserted at the bottom.

In the corner, there is a Lazy Susan—two circular shelves which revolve to give easy access to all parts of the cupboard. The top shelf contains the coffee-maker, refrigerator, dishes, etc. A wide selection of mixing bowls are on the lower shelf. Directly above at



Installations for storing utensils handily and saving needless steps are items of interest in this kitchen.





# Prune, Don't Butcher, Shrubs

By Bob Gilmore

**W**INTER is the time for large-scale pruning. This is the recommended season for taking care of practically all specimens that go dormant. Proper pruning during the next few weeks will insure the maximum beauty for your plants throughout 1950.

If you have never pruned before . . . exercise a bit of caution. It is much too easy to become slap-happy with a pair of pruning shears. Take your time and take it easy. The main purpose of pruning is simply to remove those parts of a tree or shrub that are considered superfluous. There are several factors that determine just what is . . . and what is not . . . superfluous.

Removing a dead or diseased branch accomplishes two objectives: the plant's health is improved and its general appearance is made more attractive. In addition, this treatment minimizes the possibility of the disease spreading to other parts of your garden.

Pruning encourages new growth and makes it possible for you to shape the plant as you wish. If an upright growth is desired, proper pruning will produce that effect; or, a lateral spread can be induced by cutting with that aim in mind. Specimens that are cut back deep into the plant usually flower more heavily the following season. This is especially true of deciduous stock.

Most plants have their own



Pruning is made easy with a pair of sharp pruning shears. Take your time and do the job right.

peculiar growing requirements, although certain general rules concerning pruning do apply. The average ornamental should

be pruned after the flowering period. For example, plants that flowered late last summer or during the fall can be

cut back at this time. Cutting the flowering heads before they mature practically amounts to plant mayhem. Deciduous stock generally should be pruned during the winter; most evergreens in and around Long Beach seem to react favorably to being pruned at almost any time.

**S**PECIMENS that have become exceedingly dense should be thinned out from time to time. One of the most important functions of a plant is accomplished in a process known as photosynthesis. Water combines with carbon dioxide to form carbohydrates but this can be carried out only in the presence of sunlight. When both light and air are unable to penetrate into the center of a plant, its well being may be impaired.

Pruning a plant high on the stems may cause it to become top-heavy. It is a well known fact that new growth is usually encouraged at the point where the cut is made. Excessive pruning towards the stem tips will produce a poorly shaped specimen. This is especially true of ligustrum privet.

Your hibiscus plants should be left alone for the first four or five years. The best way to prune this ornamental is to do the cutting in three installments during the year. The branches that have grown out of bounds should be cut back to about one-third of their length.

**A**BELIA GRANDIFLORA should be pruned during the winter. At this time it seems to enter a period of



Azaleas like a warm, shady spot. They may be placed outdoors in early spring. Use an acid plant food.

semidormancy. The greyish-toned stems should be cut back sharply to a point just about eight or nine inches above the surface. Be especially careful not to prune this plant high up. Such tactics will produce a top-heavy specimen the following season.

Boxwood should be pruned to the outside growth, a procedure that should produce new growth on the inside of the plant. Camellias are more

or less self-pruning. Should the plant grow in one direction, due to the light direction, cut off the branches that are causing this ill-formed appearance. The flowers should be cut with as little stem as possible.

Ornamentals that may be pruned now include: cassia, rock rose, flowering quince, diosma, escallonia, hypericum, jasmine, black honeysuckle and plumbago.

# Keep Your Gift Plants

By Eleanor Avery Price

**T**HE ONLY way you can guarantee a happy New Year for the plants you received at Christmas is to give them the treatment they need and deserve, and this means correct feeding, watering and position.

Nearly all potted plants have different characteristics, but one thing they need in common is water. Give a little water every day at first until you understand the drinking requirements of your particular plants in the conditions in which they must live. Do not overwater, however, as soil may sour and roots rot. Any yellowing foliage usually indicates too much moisture. Care must be exercised especially with plants in waterproof containers.

Keep plants away from open fireplaces, hot radiators, and gas fumes. Also keep them out of drafts.

Cyclamen, greatly admired for both flowers and foliage, must not have sun directly on its leaves, and in watering, do

not get moisture on the leaves. This plant needs a cool, moist environment not over 50 degrees in temperature for best results. Water at least three times a week, but at first moisten soil twice a day if needed. Cyclamen may be repotted along about October, or it may be transplanted in a shady, protected place outdoors.

Azaleas can tolerate 70 degrees temperature if watered at least three times weekly. In early spring, they may be transplanted or placed in the ground in pots in a shady location. When buds appear again, bring them back indoors if desired. Use an acid plant food in late spring or early summer.

Poinsettias also likes temperatures up to 70 degrees. After the holidays, you may plant them outside in a sunny location and water adequately. When dry, cut back to about six inches.

**A**FRICAN violets like warm rooms, too, but little sun. Feed them liquid fertilizer and do not overwater.

Primulas like cool atmospheres. Water about three times weekly, and feed with liquid fertilizer every six or seven weeks. Primulas prefer filtered sunshine.

Geraniums adapt themselves easily to ordinary households. Give them sunshine and just enough water to moisten roots about three times a week. If they become tall and irregular, cut back and shape. No other care is necessary.

Foliage plants usually do well with little care, and therefore deserve their increasing popularity. They appear healthier if leaves are kept clean and occasionally wiped gently with a cloth dipped in an oil emulsion from your nursery.

## PARADE

By Bill Conway

**T**HERE'S a lot of courage, loyalty and intelligence wrapped up in the small body of the Shetland sheepdog.

This trim little dog is basically a working breed. He is descended from a long line of dogs used as guardians of herds and flocks and the business of guarding his master's goods just comes naturally to him with a minimum of training.

Numerous Shetland sheepdog clubs were organized in the last 40 years but the members were unable to reach agreement on a standard type until 1915 when the present standard was generally adopted.

The Sheltie is born with the instinct to obey, a trait probably inherited from generations of forerunners used as herd dogs. Somewhat like a collie in appearance the little Sheltie nonetheless is a distinct type and not, as many believe, a "miniature collie."

Height should be from 12 to 15 inches at the shoulder. Any color except pure white or brindle is accepted in the show ring.

The fine female Sheltie pictured above is owned by Helen F. Powell of 4209 Blackthorne, Long Beach. This dog has won many awards in recent shows.

A puppy should be 6 to 8 months old before serious training is begun. Preliminary lessons, however, may be started as soon as he is weaned.

Sometimes dogs will begin to shed early in the fall or in the spring. When a dog begins to shed it is well to brush him vigorously and often, the idea being to get the dead hair out as soon as possible to permit new hair to grow.



Shetland sheepdogs are loyal, courageous, intelligent. Above is Blackthorne Adventuress, an award winner.

## Tips on Gardening

**G**ARDEN tips for the week. . . Young plants of stocks, snaps, pansies and violas are now being offered by nurserymen and may be transplanted at this time. Move them if possible on an overcast day, taking care to keep the ball of earth surrounding the roots intact.

Christmas gift plants, if preserved, will be a joy throughout the year. Cyclamen will probably do much better in the outdoor garden than if kept indoors. Keep this in mind if you received any as gifts. Moisture is essential to their well being.

Damp nights, whether rainy

or foggy, will encourage snails to prowl around your garden. An aggressive program of snail control will actually rid your garden of these pests. Be liberal in broadcasting the bait.

This is sort of an in-between period in your gardening calendar. It is an excellent time for cleaning up all plants that have outlived their usefulness. Get rid of them now and prepare the soil for new plantings right after the first of the year. Provide a certain amount of space for the patented roses, especially the All-America Selections.

# Far Places Are His Hobby

(Continued From Page 2.)



Joe Woods of Norwalk heard the call of far places and answered it. He shot this leopard beside Amazon River.

trip into Baja California by motorcycle and in 1946 he dreamed up the idea of conquering the Pan-American Highway by motorcycle. He traveled through Mexico, Central America and then into Colombia, South America, where he sold his motorcycle, bought a horse and rode over the Andes from Colombia to the frontier of Ecuador, into Peru and to the tributary of the head waters of the Amazon. He traded his horse for a hand dugout canoe, and went on his way handicapped only by having to shoot two or three rapids a day. Along the Amazon he shot a leopard and a 20-foot anaconda, a kind of boa. The anaconda had just swallowed a 90-pound black panther. Joe has the snake skin, the leopard skin and the

somewhat-battered panther skin. He came home by plane.

**M**OST persons would think that was enough traveling, but a few months ago, Joe wandered off into Central America again. He first went to Nogales, Ariz., then across the border into Nogales, Mexico, then he bought a train ticket—getting soft, weren't you, Joe?—that took him to Guadalajara, where he found natives making exquisite vases, painting tropical birds and flowers, tooling leather and making furniture by hand. He liked this primitive art work so well that he imported a boxcar load of it.

While Joe soothes his itching feet, and thinks up another place to go, he is writing his second book. It is "Go South, Young Man," setting forth industrial and commercial possibilities of the Latin countries.

## Analyze Your Soil

By Elmer Merz

Secretary, California Association of Nurserymen

**T**HE home gardener would be wise to put "first things first" in planning his garden by starting with a careful survey of his soil quality.

Even as the small child depends on his home environment for conditioning, so too the finest plant material will lose much of its value unless some thought is given to the condition of the soil available for its location.

Soils can generally be divided into six main groups, varying from a very sandy soil to the heavy clay with degrees of sandy or clay loam in between. Specialists have broken California soils down to as many as 100 odd types, but proper consideration of the main types should suffice. With soil on the sandy side, the major problem is that of rapid drainage and failure to hold moisture, whereas the preponderance of clay means a hard-to-work soil and retarded drainage, resulting in the loss of plants because of too much moisture.

Sandy loam can be improved by the addition of humus in the form of well rotted manure, leaf mold, peat moss or other organic matter. This will also build moisture retention qualities and add bacteria, an important factor in good plant growth.

The heavy clay soil may

have peat moss added, as well as sandy soil, to help break up soil particles and provide better drainage and a freer movement of air through the soil.

## Winter Floral Treat

By Karen Smith

**"A** GARDEN full of Watsonias might well be the slogan of any Long Beach gardener, yet this lovely perennial that

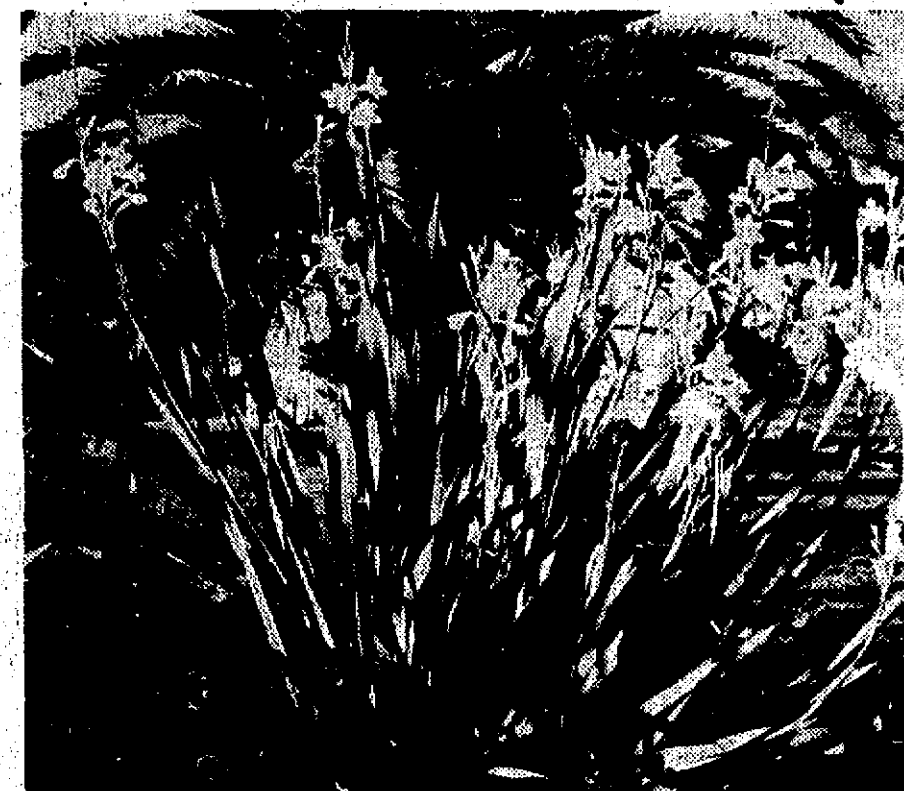
fits into, enriches and beautifies the winter garden is sadly

unappreciated and little used.

The flowers of the Watsonia appear on long spikes and are exceptionally beautiful, rather like small, sweetly-perfumed Easter lilies. Each spike produces a number of striking flowers that are perfect for home use. If a spike is cut when the lower flowers are open, the buds above will open in succession and keep fresh for a week or more.

The superb colors range from clear white to a brilliant orange red. Leaves are long, sharp sworded, and very green. Hailed as a perennial that is easy to grow, once established the Watsonia increases in beauty each year. It requires a good loamy soil, a lot of sunshine, and free watering.

The Watsonia is considered a bulbous plant, but, as a matter of fact, it is cormous, the corm being a kind of underground stem so often mistaken for a bulb. The broad, scaly corm stores food for the next year's plant in a fleshy, thick stem, whereas a real bulb stores its nourishment in thickened leaves.



Lovely, Easter lily-like Watsonias make beautiful clump-perennials for the Long Beach winter garden.

## Papering Can Be Easy

By Bob Scharif

**H**OMEOWNERS generally refuse to attempt wallpapering because they think there's some difficult trick to it. Actually, if the proper procedure is followed, there is nothing difficult at all.

Before applying wallpaper to old plaster surfaces, all wallpaper, paint and calcimine should be removed. Wet the old paper thoroughly with hot water, which may be applied with a wide brush. When the paper begins to loosen, work it off from the top down, a strip at a time, using a scraper. Never try to dig with the scraper—you may damage the plaster.

Painted or calcimined surfaces should be washed down with a strong soda solution followed by a warm water vinegar rinse. If the surface remains glossy after treatment, dull it by rubbing with steel wool or sandpaper. Fill all cracks with spackle or plaster of paris.

When dry, sand down all rough spots, patches and edges; then apply a thin coat of glue sizing, using a wide brush. The size can be purchased at paint and hardware stores. Prepare it for use in accordance with the directions on the box.

Over wall boards, apply

spackle or Swedish putty to all joints and nail holes, and when dry, sand smooth; then brush on a sizing coat made from four parts varnish and one part turpentine.

Cut each roll of wallpaper into strips of the required length using a sharp knife and straightedge. Lay the printed side of the paper face down on a large table. Brush the paper evenly with a wheat paste for about three feet, then fold one and a half feet over, bringing the pasted surfaces together with the edges even.

Draw the strip toward you and repeat the operation, lifting the first section and folding the newly pasted section together in the form of a book with doubled leaves. Be sure to paste the edges carefully. Then trim one edge if a lap joint is used, or both edges if you're planning a butt joint.

To hang the paper, start at the top of the wall and unfold one end of the pasted paper. Smooth the paper down with a brush, being sure that there are no wrinkles. If a wrinkle appears, pull the paper away from the wall and start again. Repeat this operation, lapping or joining each strip to match the pattern.

## New Rose Plant Food Available

By J. J. LITTLEFIELD

If a better plant food can be formulated, RED STAR PLANT FOODS will be the first to make it! For instance, Red Star ROSE-GRO

is now available at your dealers after years of field and laboratory testing. Red Star ROSE-GRO will help your rose bushes produce longer with stronger flower stems, larger blossoms with deeper colors. It contains 4% nitrogen, 12% phosphoric acid, 4% sulphate of potash, plus other necessary minor plant food elements in proper balance.

Feed bare root planted roses after they have been in the ground for six weeks. Scatter a half cup around each plant. Established roses can be fed after pruning. Feed one-half cup per bush at monthly intervals.

**FREE . . .** Visit your garden dealer to day. Ask for the 72-page RED STAR PACKET GARDEN GUIDE, the complete garden reference book, and the monthly issue of GARDEN CHATS, packed with garden suggestions. Yours with the compliments of your garden dealer.

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# Milady's Holiday at the Resorts



California designers have developed many gay styles for resort wear. Curacao (above), in stripes, is made into co-ordinates of blouse, skirt, bra and shorts, sundress and jacket. The series, by Tabak, combines with black poplin. The sundress features full skirt.



Manuel Felix of Deauville Models originated typical 2-piece California jersey blouse and skirt with its plunge neck, soft lines.



Crumb Catcher is name given by Ken Sutherland to tricky collar treatment of Wesley Simpson's cotton taffeta "Rustler."



Town and Country is two dresses by the versatile Marjorie Michael. Overdress is imported navy organdy; gingham beneath.



There's a patriotic touch to this go-anywhere dress by Saba. Collar squares away at Navy angles; star-shaped buttons on blouse.



Arden places lush violets upon a foil of seven-ounce wool felt in soft gray in the Parma violet Paro. above. The bottom is banded in the deep, rich violet shade; twining chaitreux stems provide highlights. Jewel neckline and jersey blouse complete the picture.



Employing a portrait painter's trick, handy make-up artists use two lipsticks to outline and fill in lips.

## Lipstick Tricks

By Alicia Hart

USING a technique borrowed from portrait painters, a girl can "paint" on a more natural, rounded lipline with two different lipstick shades.

Just as artists use darker outlines and lighter highlights painted inside of these when they want to create a lovelier mouth for portrait subjects, make-up artists can do as much for themselves with a new set of tools.

These include two lipsticks, each one of a different but harmonizing shade of red. One lipstick shade is used only to outline and shape the lips. The other is used to fill in the rest

of the mouth with the other shade.

The two lipsticks, packaged together, come in cases specially designed for these needs of application. The darker, more vivid lipstick which is sharply pointed swivels out of a long slim case so as to be handled as a drawing pencil for sketching outlines. The brighter, lighter lipstick comes shaped in a shorter case with rouge more bluntly pointed, so that filling in from the outline with highlight color is made simpler.

After outline and color are applied, lips are blotted with tissue. This process is repeated if tone-on-tone effect is not distinct.

Season's Greetings

To All Our Many Friends

SELMA'S

SELMA DRESSED BEEF CO.

## Party for New Year

MERRY CHRISTMAS and a Happy New Year!

And while we're on the subject of the New Year, let's give a thought to celebrating the end of the old and the start of the new. Jan. 1 will be here before you know it.

There are as many ways to mark the arrival of the New Year as there are people to celebrate it. Three popular American observances are watch night suppers, a buffet style supper or just "open house." And for those who like to have friends in New Year's Day without doing heavy entertaining, the brunch menu below may help. Here are some suggestions:

### Watch Night Suppers

Roast turkey or baked ham  
Fresh cranberry relish  
Molded salad  
Celery and olive tray  
New Year's eggnog pie  
Coffee

Holiday spaghetti  
Tossed salad or mixed greens  
Garlic French bread  
Spiced Apricots  
Lemon ice cream  
Brownies  
Coffee

New Year's Day Brunch  
Cheese casserole  
Creamed Vegetables  
Celery curls  
Carrot sticks  
Peppermint ice cream  
Hot chocolate

Children's New Year's Party  
Chilled fruit juices  
Tomato juice  
Golden-crusted cheese bake  
Relish  
Raisin bread toast  
Toasted scones  
Marmalade  
Beverage

For open house, hors d'oeuvres are needed, in large quantities. Greet your guests with a platterful of crackers bearing squares of cheese with "Happy New Year" lettered in pimento. (For hors d'oeuvres suggestions see below.) And for dessert, try eggnog pie.

### New Year's Eggnog Pie

Pastry shell:  
1 cup sifted flour  
1/2 teaspoon salt  
6 tablespoons vitaminized margarine  
3 tablespoons cold water  
Filling:  
1/2 envelope unflavored gelatin  
2 tablespoons cold water  
1/2 cup sugar

By Mildred K. Flanary

2 tablespoons cornstarch  
1 teaspoon salt  
1 cup hot milk  
3 eggs, separated  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1/2 cup heavy cream, whipped  
1/2 cup toasted almonds, chopped  
4 maraschino cherries, chopped  
semi-sweet chocolate

Sift flour and salt. Cut in margarine with pastry blender or two knives until coarse crumbs are formed. Add water, stir with fork until dry ingredients are moistened—mixture will be crumbly. Turn out on to floured cloth, press into mound with hands. Roll lightly until 1/4-inch thick. Turn crumbs from edges on to center. Roll out in a circle to fit a deep 9-inch pie plate. Trim to 1/2-inch bigger than pie plate. Fold under and crimp edges. Bake in very hot oven (450° F.) 5 minutes. If any bubbles have formed, prick top and press down. Continue baking for 10 minutes more. Soften gelatin in cold water. Mix 6 tablespoons of sugar, cornstarch, salt. Add to hot milk and cook until thick, then cook 15 minutes longer, stirring constantly. Stir a small amount of mixture into beaten egg yolks, return to double boiler and cook a few minutes longer. Stir in gelatin. Add extracts and cool. Beat egg whites until stiff, then beat in the remaining sugar. Fold egg whites and heavy cream into gelatin mixture. Stir in almonds and cherries. Pour into baked pie shell and sprinkle with grated semi-sweet chocolate and garnish with cherries. Chill until firm.

### Golden-crusted Cheese Bake

8 slices bread  
4 dozen potato chips, approximately  
1/2 pound American cheese  
5 eggs  
1/2 teaspoon paprika  
1/2 teaspoon black pepper  
1/2 teaspoon dry mustard  
salt to taste  
1 quart milk  
1/2 cup melted butter or margarine

The crusts may be removed or left on the slices of bread. Cut the slices into finger width strips. Crumble part of the chips into large pieces. Slice the cheese thin. Beat the eggs slightly. Mix the paprika, pepper, salt, and dry mustard. Add these to the eggs. Then add the milk and melted butter. Arrange layers of bread,

cheese and potato chips in a glass baking dish.

### Hors d'Oeuvre Suggestions

Cut bread in tiny various shapes; toast one side; spread other side with deviled sandwich spread. Garnish with sliced olives, shreds of green pepper, pimento, or onion, sliced, chopped or sieved egg, cooked shrimp marinated in French dressing, caviar, herring or anchovies, slices of pickled beets or cucumber pickles, capers, nuts and various types of cheese.

### Stuffed Celery

Combine 1 can deviled sandwich spread with 2 tablespoons sweet relish and mayonnaise to moisten. Fill center stalks of celery with mixture. Press 2 stalks together, chill. Cut into 1/4-inch slices, stick toothpick in each.

### Stuffed Beets

Allow tiny red beets to stand in mild spiced vinegar until well seasoned; scoop centers; fill with deviled sandwich spread moistened with mayonnaise. Stick toothpick in each beet; serve cold.

### Rye Bread-cheese-anchovy Appetizers

1 1/2 ounces cream cheese  
1 1/2 teaspoons soft butter or margarine  
1 1/2 teaspoons anchovy paste  
1/2 teaspoon minced onion  
1/2 teaspoon paprika  
1/2 teaspoon celery salt  
12 slices ice box rye bread  
1 hard-cooked egg yolk, grated

Combine cream cheese, butter, anchovy paste, onion, paprika and celery salt. Spread on rye bread, using 1 teaspoon cheese-anchovy spread per slice. Garnish top with grated



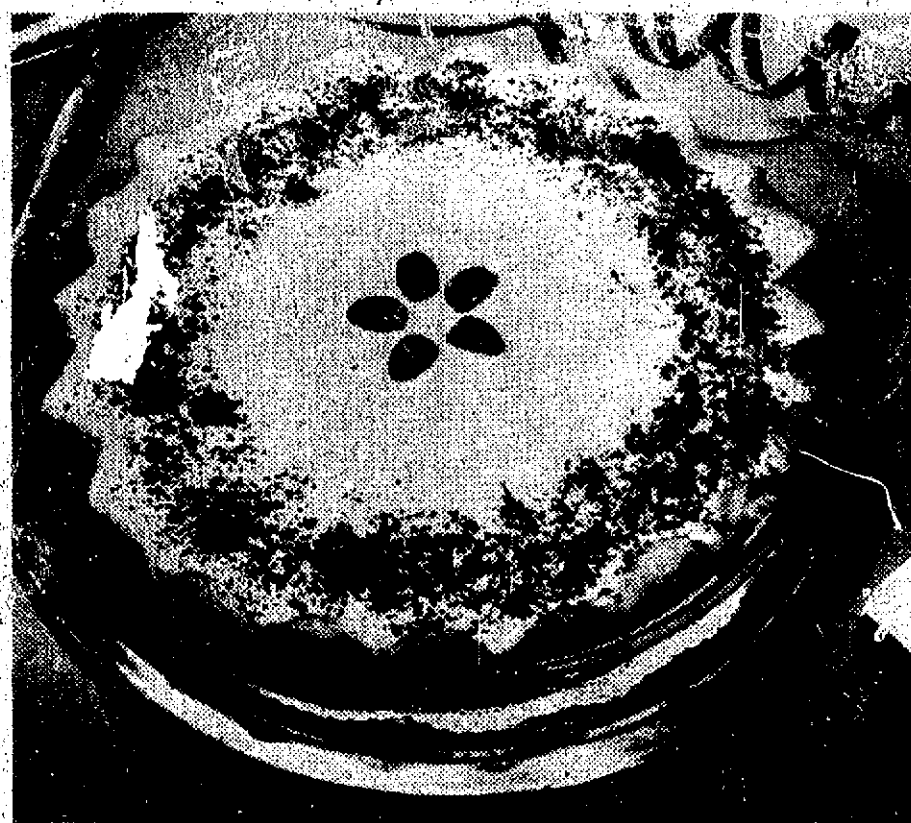
Greet New Year's Eve party guests with this cheery tray of hors d'oeuvres. Crackers topped with cheese squares and pimiento letters spell the greeting.

egg yolk. Yield: Twelve cheese-anchovy appetizers.

### Rye Bread-Tongue Appetizer

1/2 cup soft butter or margarine  
1/2 tablespoon prepared horse radish  
1/2 teaspoon salt  
12 slices ice box rye bread  
12 slices cooked smoked tongue

Combine butter, horse-radish and salt. Spread on rye bread, using 1 teaspoon horse-radish spread per slice. Cover each slice of rye bread with 1 slice cooked smoked tongue. Yield: Twelve rye bread-tongue horse radish appetizers.



Egg nog pie is something special for that New Year's supper. The recipe is given elsewhere on this page.

## Stars' Recipes

By Beverly Taylor

WHEN 106 movie stars put their best recipes together in a book, that's food news. When the money from sales of that book goes to the Disabled Veterans Service Foundation, that's even better news. So let's stop in for a snack with the stars.

The book "What Cooks in Hollywood" costs \$1.00. Order direct from D. V. A. Service Foundation, Box 7170, Chicago 80, Ill. Here are a few samples:

### Danny Kaye's Shrimp Creole

3 pounds fresh shrimp (or 2 cans shrimp)  
3 quarts boiling water  
1 1/2 cups vinegar  
2 tablespoons salt  
1 1/2 cans canned tomatoes  
1/2 sliced pepper  
1 thinly-sliced onion  
1/2 cup fresh or canned mushrooms  
2 tablespoons butter  
1 level tablespoon flour

Boil shrimp five minutes in water, vinegar and salt. For sauce, use separate pan and cook tomatoes, pepper, onion and mushrooms until tender. In another pan, melt butter, add flour and stir until smooth.

Add this to cooked vegetables. Boil three minutes. Add shrimp and serve piping hot.

Note: If canned shrimp are used, do not cook before adding the shrimp. Yield: Serves six.

### Bing Crosby's Turkey and Eggs

2 slices turkey  
1 teaspoon butter  
2 eggs  
1 teaspoon diced onions  
1/2 cup cream  
buttered toast

Place slices of turkey in buttered baking dish. Break eggs over turkey. Add onion. Top with cream. Bake in slow oven (300° F.) for 20 minutes. Serve on buttered toast. Yield: Serves one.

### Gene Autry's Charcoal Broiled Steaks

1 cup olive oil  
2 cloves garlic, chopped  
dash paprika, salt, coarse black pepper  
2 drops essence of hickory  
small steaks for broiling  
Mix oil, garlic and other seasonings in large bowl. Roll steaks in mixture until thoroughly coated. Broil over an open grill, using hickory charcoal for fuel.







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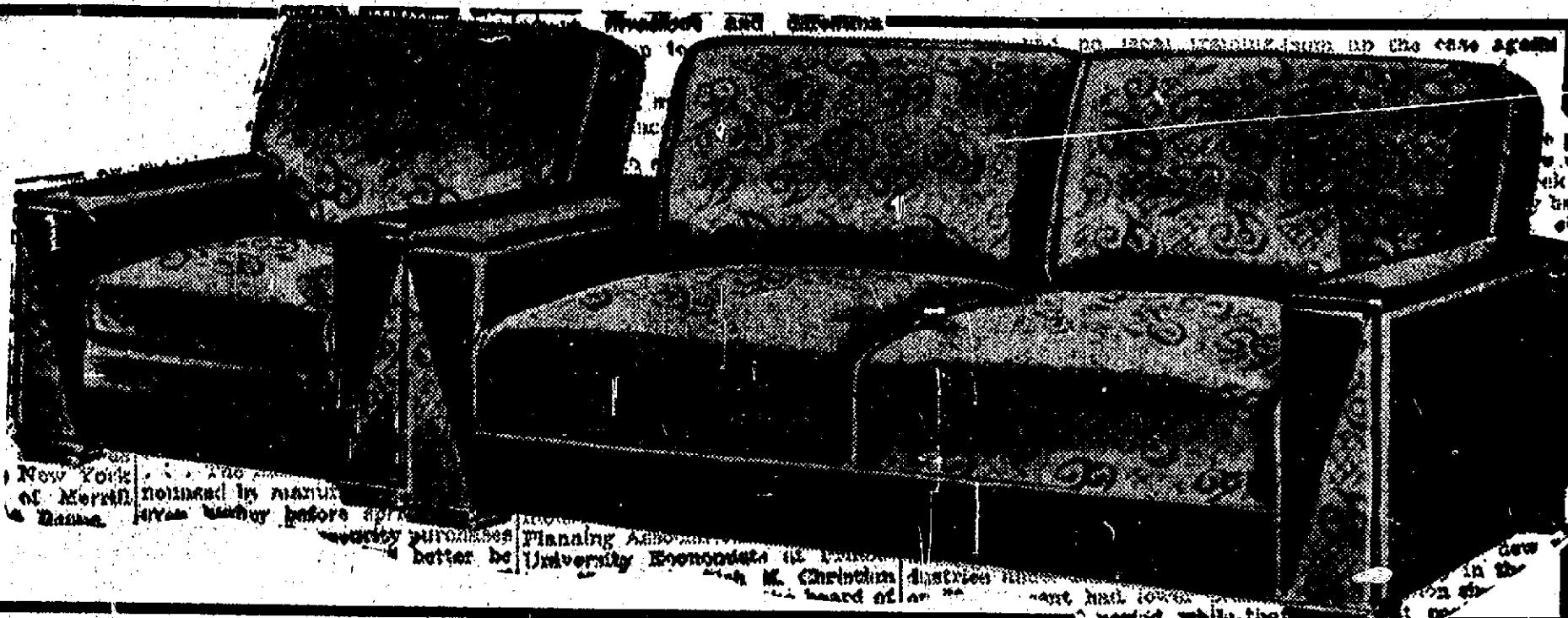
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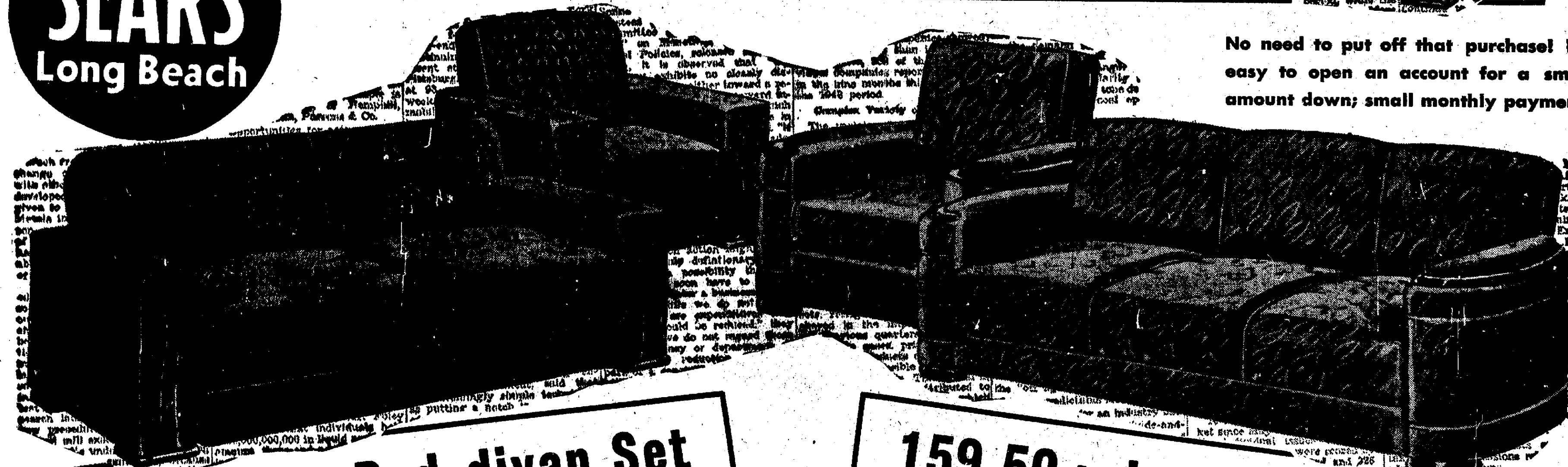
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